

## CLAIMS

1. A method for preparing a dairy product, in which a medium comprising milk or a milk product is treated under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism, and is then kept under anaerobic conditions for some time.
2. A method according to claim 1, in which the microorganism is a yeast or a bacterium.
3. A method according to claim 2, in which the yeast originates from the strain *Candida zelanooides*, *Debaryomyces hansenii* spp *hansenii*, *Saccharomyces cerevisiae*, *Candida robusta*, or *Zygosaccharomyces rouxii*.
4. A method according to claim 2, in which the bacterium originates from the strain *Micrococcus luteus*, *Arthrobacter*, *Corynebacterium* or *Arthrobacter* spp.
5. A method according to claim 1, in which the medium is treated under anaerobic conditions with a food-technologically acceptable lactic acid bacterium.
6. A method according to any of the preceding claims, in which the dairy product is thermized.
7. A dairy product obtainable by a method according to any of the preceding claims.
8. The use of a lactose-negative, food-technologically acceptable microorganism for imparting an aroma to a dairy product.
9. The use of a dairy product according to claim 7 for the preparation of an aromatized product in the food industry.

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